

# SALMON RUN



## CHARDONNAY RIESLING 2021

### GRAPE VARIETIES

51% Chardonnay, 49% Riesling.

### WINEMAKING

Immediately after harvest, the grapes are de-stemmed and pressed independently. The juice is fermented at low temperatures in stainless steel to preserve the more delicate flavors. The wine is aged in stainless steel until the following Spring, blended, and bottled without oak aging.

### TASTING NOTE

This wine combines the rich texture of Chardonnay with the refreshing fruitiness of Riesling. Together, they form a wine expressing honeydew melon, orange blossom, and fresh apricot. Unoaked and ever-so-slightly off-dry.

### FOOD PAIRING

Shrimp (Grilled), Scallops (Seared), Trout, Chicken (Baked, Grilled), Apples, Asian and Thai cuisine (mild in spice), Soft Cheeses, Fruit Salads.

*Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.*



SALMON RUN WINES

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